Culinary Education
Certificate in Applied Science

Mission Statement
The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region’s best professional culinary education. Excellence, leadership, professionalism, ethics, and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

Entrance Requirements:
Acceptable placement test score(s)

Type of Program:
Day

Employment Opportunities:
Restaurants, hospital systems, school systems, hotels, motels, private clubs, and caterers

- This program prepares kitchen staff for certification with the American Culinary Federation. This certificate will prepare students with the essential requirements for advanced production classes in the Culinary Arts Technology associate degree program.
- A grade of “C” or higher in all courses is required.
- Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

Recommended Program Schedule

First Semester
CPT 170 Microcomputer Applications 3.0
CUL 101 Principles of Food Production I 3.0
CUL 155 Sanitation 3.0

Second Semester
CUL 102 Principles of Food Production II 3.0
HOS 256 Hospitality Management Concepts 3.0

Third Semester
CUL 103 Nutrition 3.0
or
BIO 240 Nutrition
CUL 225 Buffet Organization (summer only) 4.0

Fourth Semester
BKP 120 Bakeshop Production 3.0
CUL 108 Food Production Techniques 3.0

Total Required Credit Hours: 28.0

Visit https://www.gvtec.edu/gainful-employment/ for important information about the educational debt, earnings and graduation rates of students who attended programs.